

## **The Derwentwater**

**£45 pp**

Carrot and coriander soup – herb crumb

Goats curd and red onion tartlet – balsamic dressing – fine herb salad

Pressed ham hock terrine – mustard mayonnaise – wholemeal croutons

North sea salt cod fishcakes – buttered spinach – fish cream – parsley oil

Hot smoked salmon pate – dill pickled vegetables – sourdough

Roast chicken breast – fondant potato – roast heritage carrot – tarragon Jus

Slow cooked pork belly – Doreen's black pudding – cider sauce

Roasted butternut squash risotto – Yorkshire Blue cheese – sage – candied walnuts

Pan fried salmon fillet – olive oil mash – buttered greens – sauce antiboise

Confit lamb shoulder – sun blushed tomato – crushed potatoes – Madeira jus

Sticky toffee pudding – butterscotch sauce – vanilla ice cream

Strawberry Eton mess – mint jelly

Vanilla pannacotta – seasonal fruit compote – shortbread

Baked lemon cheesecake – raspberries – lemon sorbet

Apple and sultana crumble – cinnamon ice cream

**The De-Lucy**

**£49.50 pp**

Northumbrian Leek and potato soup – cheese gougere

Lemon thyme marinated chicken caesar salad – anchovies – croutons

Country pork and pistachio pate – apple chutney – brioche

Thai style salmon fishcakes – asian slaw – soy dressing

Twice baked cheddar cheese soufflé – apple salad – walnuts

Braised lamb shank – creamed potatoes – provencal vegetables – basil Jus

Stonebass fillet – sauté potatoes – samphire – brown shrimp butter

Chicken breast wrapped in bayonne ham – green peppercorn sauce – fondant potato

8 hour braised feather blade of beef – smoked bacon – baby onions – creamed potatoes

Wild mushroom ravioli – cep cream – pine nuts – loveage

Caramelised lemon tart – raspberry sorbet – raspberries

Vanilla crème brulee – chocolate chip cookies

Lemon posset – strawberries – popping candy

Warm dark chocolate brownie – salted caramel – vanilla ice cream

Coffee pannacotta – amaretti biscuits – baileys gel

**The Cadwallader**

**£53.50**

English pea and ham soup – ham hock – pea shoots

Potted crab – shaved fennel – pickled cucumber- sourdough croutons

Confit duck and foie gras terrine – cherry gel – chervil – brioche

Cold poached salmon – dressed asparagus – hollandaise – tarragon oil

Goats cheese pannacotta – sun blushed tomato salad – tapenade

Roast rump of lamb – roasted root vegetables – confit potato – mint jus

Pan fried halibut – heritage potatoes – spinach – mussel broth

Oven roasted fillet of beef – rosti potato – seasonal vegetables – red wine jus

Confit duck leg – lyonnaise potatoes – fine beans – orange jus

Heritage beetroot tart tatin – glazed Northumbrian cheese – tomato chutney

Dark chocolate delice – baileys ice cream – peanut brittle

Trio of desserts – brulee – apple crumble – chocolate delice

Tasting of strawberry – cheesecake – sorbet – Eton mess

Selection of English and French cheese – grapes – celery – chutney

Pineapple tart tatin – citrus ice cream